



**BULLARD  
OUTDOOR**  
BUILT for the STORM



**FINO**  
Outdoor Kitchen



Fixture Type:

Project Name:

Notes:

HOW TO ORDER:  CODE:

**Example:**  
**CODE: BO-FNO-BN-OK**

**BO-FNO-BN-OK**

**General Information:**

FINO - Steel Barbecue

Compact, circular, essential. Fino is designed for intimate outdoor cooking, where simplicity meets precision. The lava stone plate delivers consistent wood-fired performance, while the integrated base provides discreet storage.

Its reduced footprint and clean geometry make it ideal for smaller outdoor spaces without sacrificing quality or experience.

**Material:**

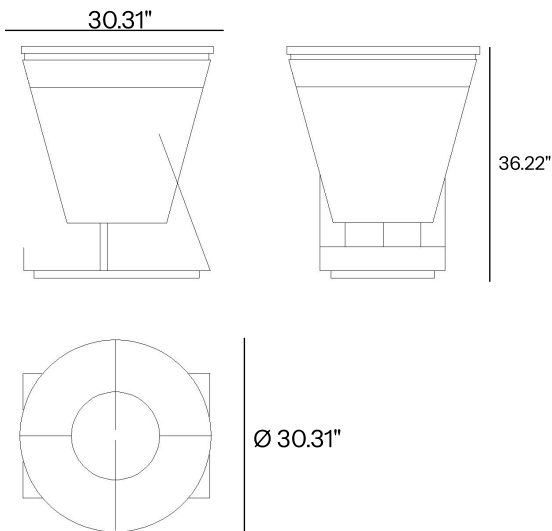
Lava Stone Plates, Steel - Barbecue

**Dimensions:**

Main Unit Dimensions: W 30.31" x Ø 30.31" x H 36.22"  
Lava stone: 1.2" thickness, Ø 30"

**Finish Options:**

- Ivory
- Anthracite
- Custom
- Corten Created through a carefully controlled natural oxidation process, manually induced over several days, resulting in the distinctive protective patina.



Due to the dynamic nature of lighting products and the associated technologies, luminaire data on all specification sheets is subject to change at the discretion of Gordon Bullard LLC and associated companies.

**BUILT FOR THE STORM**

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991 South Gull Lake Dr Richland, MI 49083 USA

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**Accessories:**

- Food-Grade Stainless Steel Grill, Ø: 14.57"
- Aluminum Lid
- Grey Waterproof Fabric Cover

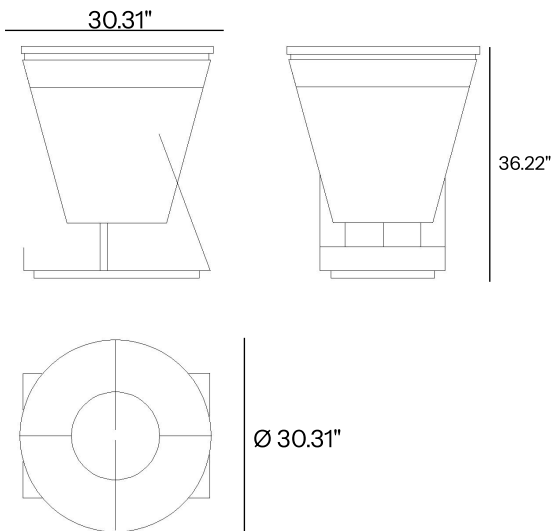


**Etna Lava Stone:**

Etna lava stone is a natural basaltic volcanic rock formed as lava from Mount Etna cools and solidifies. Rich in iron, magnesium, feldspars, and volcanic minerals, it has a dense, strong structure with excellent heat performance. Its color ranges from dark grey to black, sometimes with bluish or metallic reflections.

The stone is valued for its high heat resistance, even heat distribution, and long thermal retention, making it ideal as a natural cooking surface for barbecues, ovens, and wood-fired cooking. Once heated, it cooks food uniformly without hot spots and allows healthy, fat-free preparation of meat, fish, vegetables, bread, and pizza.

For best results, heat the stone gradually over wood embers to avoid thermal shock. The ideal cooking temperature is generally 482–662 °F. After use, let it cool completely, then clean with warm water and a brush. Avoid aggressive detergents; lemon juice can help remove residual odors.



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**RELATED PRODUCTS:**



**Part Number:**

BO-AST-BN-OK



**Part Number:**

BO-BSO-BN-OK



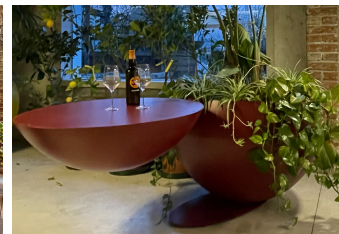
**Part Number:**

BO-BLO-BN-OK



**Part Number:**

BO-ENZ-BN-OK



**Part Number:**

BO-TVL-BN-OK



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